

CABINET PLANNING GUIDE

After all the thinking and dreaming and planning, the time has come to get started. The following workbook has been provided to ensure you have the right information to start the process. Complete the book as best you can.

You may have questions, or you may be unable to complete the workbook, that's fine, bring it back to your Medallion dealer. If there's crucial information missing, your designer can help you through the process. Good luck!



1

DEFINE YOUR STRUCTURAL PARAMETERS

A. Information about your existing kitchen:

Interior walls are made of:

- Drywall Block
 Plaster Brick

Exterior walls are made of:

- Wood Stucco
 Vinyl Brick/stone/block

Finished floor will be:

- Ceramic tile Laminate
 Wood Vinyl

Kitchen subfloor is:

- Wood
 Concrete
 Other

Floor to ceiling height : ___ ft. ___ in.

Floor to soffit height : ___ ft. ___ in.

Soffit depth: ___ ft. ___ in.

B. Plumbing:

- Okay as is Needs to be:
 Changed
 Moved
 Updated

C. Electrical:

- Okay as is Needs to be:
 Changed
 Moved
 Updated

D. Window dimensions:

Window #1 location: _____
 ___ in. x ___ in.

Window #2 location: _____
 ___ in. x ___ in.

Window #3 location: _____
 ___ in. x ___ in.

Measure window from outside edge of trim. Consider if window treatments will be used and allow 3" on each side for outside mount window treatments.

E. Door dimensions:

Door #1 location: _____
 ___ in. x ___ in. Hinge: L/R Swing: In/Out

Door #2 location: _____
 ___ in. x ___ in. Hinge: L/R Swing: In/Out

Door #3 location: _____
 ___ in. x ___ in. Hinge: L/R Swing: In/Out

Measure from outside edge of trim to outside edge of trim. If patio doors are to have draperies or blinds that mount outside, add 3" on each side.

2 INVENTORY OF APPLIANCES & FIXTURES

	Model	Brand	Size: W x H x D	Hinge Position (L/R)
Compacktor				
Cooktop				
Dishwasher				
Exhaust Hood				
Microwave				
Range				
Refrigerator				
Second Sink				
Sink				
Wall Oven				
Other				

3 DRAW YOUR FLOOR PLAN TO SCALE

The most common and efficient kitchens usually use either an L-Shape or a U-Shape design. The L-Shape is a popular shape because it makes good use of limited space.

A good rule for the counter space is 12" to 15" of landing area around the range, refrigerator and microwave, with 24" to 36" on either side of the sink. An island in the center of the kitchen can offer uninterrupted space that all work areas can share.

Try to route traffic around or away from the work stations to avoid congestion. Make your kitchen as functional as possible. Shown below is an example of an L-Shape design that shows you the dimensions as well as the item codes that are needed to specify your cabinetry.

Types of Kitchen Floor Plans

Straight - With all the work area on one wall, this is an inefficient layout.

Galley - This layout is efficient when there are just one or two cooks in the kitchen.

L-Shape - This common layout makes good use of limited space.

U-Shape - This ideal design provides an efficient work pattern with ample room for cabinets & countertops.

Making a Rough Sketch

Start by measuring your existing kitchen space. Measure the sink window wall first. Start in the corner and measure (in inches) to the edge of the window trim. Measure wall at floor, at center of wall and at ceiling for accuracy. Mark space in grid. Locate centerline of sink and measure to the nearest corner. Show on grid.

Next, measure all windows and doors. Mark width from outside of trim to outside of trim. Mark which way each door swings, extending a line from the hinge side.

Continue working clockwise, recording all measurements of the room, marking locations and dimensions of doors, windows, archways, ducts to outside and other breaks. Indicate which are exterior walls. Then mark locations of electrical outlets, light switches and light fixtures in the cabinetry installation

area. Jot down the overall length of walls, height of the room and distance of every item from the floor, like outlets, switches, ledges and soffits.

Next, study the cabinets in this book and select your dream styles, noting dimensions. Sketch cabinetry in your plan, as appropriate.

You will need 40" below windows and electrical wall outlets to fit new base cabinets, countertop and a 4" backsplash.

A soffit is the bulkhead between the ceiling and the top of the cabinets in some homes. Distance from floor to soffit should be at least 84". Allow 1/4" more if you install an 84" tall cabinet. Depth may vary. Normal depth is 13" (1" deeper than a wall cabinet).

If you do not have soffits, a 42" wall cabinet may be used, or leave the space above the wall cabinet open. Continue adding your desired cabinets, appliances and work station dimensions as appropriate. Your sales associate can check your final plans for accuracy before ordering.



4

SKETCH YOUR NEW KITCHEN PLAN

1' 2' 3' 4' 5' 6' 7' 8' 9' 10' 11' 12' 13' 14'

A large grid for sketching a kitchen plan. The grid is 14 units wide and 17 units high. The horizontal axis is labeled at the top with measurements from 1' to 14' in increments of 1 foot. The vertical axis is labeled on the left side with measurements from 1' to 17' in increments of 1 foot. The grid lines are thin and light gray, creating a 14x17 grid of squares. The grid is intended for drawing a kitchen layout.